

SAMPLE VERANDAH BAR DINNER MENU

STARTERS

Soup of the day £4
Warm sourdough (W)(T) 180 kcal

Smoked Salmon £8
Severn & Wye smoked salmon, sauce gribiche, watercress (T)(D) 250 kcal

Grilled Goat's Cheese £4.95
Beetroot, red onion chutney, walnuts (D)(N)(V) 295 kcal

Vegetable Gyoza £5
Dumpling, pickled vegetables, soy dipping sauce (V)(T) 136 kcal

MAINS

Cumin Spiced Lamb Rump £13.50
Spiced potatoes, cucumber & red onion salsa, mint yogurt dressing (T) 731 kcal

Basil Marinated Chicken Breast £11
Pan seared chicken breast, sautéed potatoes, fine beans, cherry tomato sauce Vierge 732 kcal

Wild Mushroom Linguine £9
Wild mushrooms, cream sauce, wild rocket, ciabatta garlic bread (T)(V)(W)(D) 708 kcal

Grilled Seabass £12
Charred new potatoes, chorizo, baby spinach, green herb oil (D) 444 kcal

Smoked Tofu Stir-fry £10
Udon noodles, wild mushrooms, greens, sesame, chili (W)(V)(N) 453 kcal

DESSERTS

Dark Chocolate Mousse £4
Cherries, chocolate sponge, Chantilly, chocolate (T)(D)(W) 400 kcal

Eton Mess £4
Winter berries, Chantilly, meringue, berry coulis (D) 294 kcal

Summer Crumble £4
Apple, cinnamon and ginger, nutty granola, custard or vegan cream (D)(N) 221 kcal

Cheese Selection £8
Selection of regional cheese, red onion chutney, crackers (T)(D)(W) 559 kcal

Ice cream or Sorbet of the day £4
(D) 250 kcal 130 kcal

Food intolerance Key (V) - Suitable for Vegetarians (VE) - Suitable for Vegans (T) - May contain traces of nuts
(D) - Contains dairy (W) - Contains wheat (N) - Contains nuts